

Menu Planning Tools Resource List

State Agency Cycle Menu Resources

Home Grown: Menus of Wisconsin

Wisconsin Department of Public Instruction

The Home Grown: Menus of Wisconsin resources provide comprehensive materials for a three-week lunch cycle menu. The menus use a large variety of products grown and produced in WI and available through the USDA Foods program. These recipes follow grain-rich requirements and sodium limits for grade levels K-12.

<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/cycle-menu/home-grown>

On, Wisconsin! Menus

Wisconsin Department of Public Instruction

This complete menu resource includes breakfast and lunch cycle menus, creative recipes with new meal pattern crediting information, menu planning worksheets and production records, nutritional analysis, and 6 cents certification workbooks. Read tips before getting started then use resources based on grade group.

<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/cycle-menu/on-wisconsin-cycle-menu>

Healthier Kansas Menus

Kansas State Department of Education, Child Nutrition & Wellness

Breakfast and lunch cycle menus with nutrient analysis, recipes, preparation instructions, serving tips, production records and a purchasing guide.

http://www.kn-eat.org/SNP/SNP_Menus/SNP_Resources/Healthier_Kansas_Menus.htm

Chef Designed School Meals

Idaho State Department of Education, Child Nutrition Programs

A two week cycle of school meals designed by a chef and dietitian and tested and approved by Idaho students. The menus have been planned to meet the new USDA Meal Pattern and use three to ten USDA Foods in each meal.

<http://www.sde.idaho.gov/site/cnp/chef/chefDesign.htm>

Iowa Gold Star Cycle Menus

Iowa Department of Education

Breakfast and lunch cycle menus that meet the current USDA requirements and feature USDA foods. Includes a 2-week breakfast cycle menu, 1 week Grab 'n Go breakfast menu, and 5-week lunch menu, as well as recipes, nutrient analyses, and other tools. <https://www.educateiowa.gov/pk-12/nutrition-programs/quick-links-nutrition/learning-tools-nutrition/iowa-gold-star-cycle-menus>

Menus that Move: Cycle Menus and Recipes

Ohio Department of Education; Ohio State University

Cycle menus for Fall, Winter, Spring, and Summer featuring local foods in season. Each season contains 5 weekly menus for grades K-8 and 9-12 with meal components and nutrient standards. Menus meet the **Target 1 sodium levels**. Resource also contains **50 standardized recipes** that use USDA foods.

<http://education.ohio.gov/Topics/Other-Resources/Food-and-Nutrition/Resources-and-Tools-for-Food-and-Nutrition/Menus-that-Move>

Alliance for a Healthier Generation Sample Menus

Two-to four-week meal plan that offers healthy options that meet meal regulations for school breakfast and National School Lunch Program. *Note: You will need to sign up for a free Alliance for a Healthier Generation log-in to access this resource.

Production Records

Lunch and Breakfast Program Daily Production Record Templates – Word document formats may be adapted for use by schools participating in the school meal programs. Templates are for one grade group or for multiple grade groups. These items are posted at:

<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/production-records>

Other available templates posted here include:

Modified Salad Bar Production Usage Record

Garden Bar Record

Condiment Usage

Transport Sheet

After School Care Snack Program Production Record Template – Download for use at:

<http://dpi.wi.gov/school-nutrition/after-school>. This item is posted under “Recordkeeping Aids for the Afterschool Snack Program” heading.

USDA Food Buying Guide

Food Buying Guide – Find recent revisions to the Food Buying Guide and check for updates that apply to the new meal pattern requirements at: <http://www.fns.usda.gov/tn/Resources/foodbuyingguide.html>

Food Buying Guide Calculator – Use this tool to determine quantity needed for a specified portion size and specified number of servings. This resource has not been updated for the changes to the meal pattern but is useful when calculating how much food to plan and purchase. <http://fbg.nfsmi.org/>

Quantity Recipes Sources

Recipes for School Food Service –One-stop online location for USDA and other school quantity recipe collections.

<http://healthymeals.nal.usda.gov/recipes/recipes-school-food-service>

USDA’s Recipe Finder - Find quantity recipes including USDA standardized recipes, recipes from schools, industry and more using this on-line tool. Browse all recipes or recipes by specific criteria (course, cuisine, and source).

<http://healthymeals.nal.usda.gov/schoolmeals/Recipes/recipefinder.php>

USDA Quantity Recipes – Only a few posted recipes have been developed for the new meal pattern to include vegetable subgroup contributions.


<http://www.fns.usda.gov/tn/usda-recipes-schools>

Standardized Recipe Tools

Measuring for Success with Standardized Recipes – Training tool developed by Institute of Child Nutrition (formerly National Food Service Management Institute) to help managers of school food service operations develop and use standardized recipes. The kit includes: manual, video, and interactive CD-ROM.

<http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=88>

Recipe Review Tools - Use these tools to develop and/or revise recipes to include essential information, calculate what a portion contributes to the meal pattern, and determine calories, saturated fat and sodium in a serving of a recipe. These tools are posted on DPI SNT website at: <http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/recipes>.

- **Recipe Analysis Workbook** (DPI versions) – Developed for use/adaptation by schools. The workbook does the calculations when portion per recipe and columns 1-4 are completed.
- **Recipe Standardization Steps** - List of steps to follow when standardizing recipes for use in schools.
- **Recipe Analysis Tool Worksheet** (component analysis) - Spreadsheet format that calculates ounces of meat/meat alternate, vegetable cup equivalents, fruit cup equivalents, and grain ounce equivalents in a portion of a recipe.
- **Recipe Analysis Checklist**- Tool to determine if recipe has necessary information to use the recipe analysis tool worksheet listed above.
- **Dietary Specification Tool for Recipes** - Spreadsheet that will add up calories, saturated fat grams, and grams of sodium for a serving in a recipe.
 - Dietary Specifications Tool for Recipe Analysis Webcast 
 - Dietary Specification Tool for Recipes **Updated with Sodium Targets for SY14-15**
- **Recipe Re-sizing Tool** - Free interactive recipe re-sizing tool provided by Fruit from Washington that will adjust recipe ingredients upwards or downwards. Detailed instructions for use are provided.

Recipe Analysis Worksheet (RAW) - Workbook developed by USDA to update Recipe Analysis in Appendix A of the Food Buying Guide. This workbook does the calculation to determine what a serving contributes to meal pattern. This tool contains a series of worksheets (tabs) with formulas for each food group. <http://www.fns.usda.gov/tn/food-buying-guide-school-meal-programs>

Crediting Documentation

Child Nutrition (CN) Labels – General Information available on USDA – FNS website. <http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program> (USDA-FNS)

Child Nutrition (CN) Labels and Product Formulation Statements

Links to USDA guidance materials posted on DPI School Nutrition website at:

<http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning>

- Tips for Accepting Processed Product Documentation
- CN Labels Copied with a Watermark, 11/26/14, SP 11-2015
- Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements. 11/24/14, TA-07-2010 v3 USDA Guidance Memo
- Child Nutrition (CN) Labeling Program Reminders, 11/29/11, USDA Guidance Memo
- Required Documentation for Crediting of Food Items, 4/27/10, Memo from June Paul, SNT Director
 - Sample Product Formulation Statement
 - Sample Product Formulation Statements for Vegetables, Fruits, Grains, and Meat/Meat Alternates - USDA CN Labeling Website

Child Nutrition (CN) Labels - Authorized Manufacturers and Labels

USDA's Agricultural Marketing Service (AMS) published frequently updated lists of manufacturers that have met Food and Nutrition Service's Quality Control Program requirements for the CN Labeling Program are posted at: <http://www.fns.usda.gov/cnlabeling/authorized-manufacturers-and-labels>.

- USDA/USDC Authorized CN Label Manufacturers - List of manufacturers with CN labels.
- USDA/USDC Authorized CN Labels - List includes CN number, establishment number, name of product, product description and expiration date. Use this webpage to confirm that products have actual label prior to purchasing and to find expiration dates. School food service operations must obtain and keep actual label from product packaging as crediting documentation. Refer to USDA guidance titled "Tips for Accepting Processed Product Documentation" listed above for acceptable alternatives to actual labels. This item is posted at:
http://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/tipsheet_processedproduct.pdf.

Product Formulation Statement Templates – Refer to the USDA templates for meat/meat alternate, vegetables and grains and reviewer's checklist to determine if necessary information is provided on product formulations statements received from manufacturers. This information is posted at: [http://www.fns.usda.gov/cnd/cnlabeling/foodmanufacturers.htm\(USDA-FNS\)](http://www.fns.usda.gov/cnd/cnlabeling/foodmanufacturers.htm(USDA-FNS)) and at: <http://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning>

Fact Sheets for USDA Brown Box items (commodities) – USDA Foods website with single fact sheets for items distributed to state agencies. Fact sheets are categorized by grains, meat/meat alternate, vegetables/fruits and other foods. Product information including contribution each product make towards meal pattern requirements. <http://www.fns.usda.gov/fdd/nsfp-usda-foods-fact-sheets>. Link is also provided on DPI SNT website at: <http://dpi.wi.gov/school-nutrition/usda/product-information>

Wisconsin Process USDA Foods (commodities) Product Information

Current and previous school year processed product fact sheets for the USDA Foods that are processed by DPI and then distributed to schools. Copies of Child Nutrition (CN) and/or product formulation statements are provided. <http://dpi.wi.gov/school-nutrition/usda/product-information>

Wisconsin Processed USDA Foods Meal Patter Contribution Guide – Chart provides quick reference to items (product number, processor, USDA Food product code, Commercial Equivalent, pack size, and crediting information). Note: Products product contribution may vary from year to year so plan accordingly and reference specific product codes for Wisconsin Processed Products on daily production records. <http://dpi.wi.gov/school-nutrition/usda/product-information>